US ERA ARCHIVE DOCUMENT

Company Name:	
Address:	

NBC Fats Oils and Grease (FOG) Best Management Practices Certification Checklist

Best Management Practice		No	Do Not Know
1. Pots, pans and other dishware are wiped clean (Dry Clean-up) before washing:			
2. Dry Clean-up activities are monitored by a supervisor:			
3. Employees are trained in FOG management procedures including:			
a. Formal instruction/training not to allow FOG or food waste to enter drains:			
b. Spill clean-up procedures			
c. Safe handling procedures for transferring collected FOG from kitchen to			
storage/disposal area			
d. Employee training is documented in writing:			
4. Is there a designated employee(s) responsible for FOG management?			
5. "No FOG Discharge" signs are placed over appropriate sinks:			
6. Spill clean-up kits are available and readily accessible (includes absorbent material, broom, shovel and container for collected material):			
7. Does your facility use an In-Door GRU?			
a. "Brown Grease" is removed from the GRU on a scheduled basis:			
b. "Brown Grease" is sent off-site for recycling:			
8. Does your facility have an Out-Door Grease Interceptor?			
a. The Interceptor is pumped out on a scheduled basis:			
b. Records of pump-outs are maintained:			
9. Does your facility use a fryalator(s)?			
a. "Yellow Grease" is placed in the regular trash:			
b. "Yellow Grease" is collected by a liquid waste hauling company:			
c. "Yellow Grease" is collected by a recycling company:			
d. "Yellow Grease" is used for Bio-diesel production:			
10. Is waste FOG stored indoors?			
a. Indoor FOG containers are stored away from floor drains:			
b. Indoor FOG containers labeled:			
11. Is any waste FOG stored outside?			
a. Outside FOG storage bins are kept closed:			
b. Outside FOG storage bins located away from storm drains:			
c. FOG containers are labeled:			
d. Outside FOG storage bins supplied with secondary containment:			
e. Outside FOG storage bins checked for leaks on a regular basis:			

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a. Outside FOG storage bins are kept closed:						
b. Outside FOG storage bins located away from storage						
c. FOG containers are labeled:						
d. Outside FOG storage bins supplied with secondary						
e. Outside FOG storage bins checked for leaks on a r						
I certify that to the best of my knowledge and belief all of the information on this form is correct.						
Signature	Title	Date	_			
Revision – October 19, 2010						